

ABSTRACT OF THE DISCLOSURE

The present invention is related to methods for making seafood products. The method includes treating the surfaces of more than one seafood portion with a phosphate and, optionally, a salt for a sufficient time and at a sufficient temperature to produce surface-modified seafood portions. The surface-modified seafood portions are coated with a surimi-based binder, and the coated portions are then formed into one or more products. The surface modification causes the rearrangement of proteins, thus making available binding sites for the surimi-based binder. The surimi-based binder has suitable functional groups that can attach to the binding sites either through covalent or hydrogen binding. The product temperature is elevated to set the binder. The binding method according to the invention thus provides for greater cohesion between seafood portions.